

MARKET BASKET PAGE



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SATURDAY SPECIALS

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Choice prime rib roast beef	18c
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Prime sirloin and tenderloin steaks.....	19½c
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Four Famous Honolulu Recipes!

These are all recommended by the well known hostesses mentioned below, and should prove a splendid addition to your cook book. There are 285 more fine recipes in the Star-Bulletin Cook Book, which may be obtained at our office for fifty cents.

BAKED TOMATOES

Peel the tomatoes, hollowing out a small place in the center of each. Place in a pudding dish, seasoning each with salt, pepper and butter, and a sprinkling of brown sugar. Cover with a lid and bake half an hour. Remove the lid and brown 10 minutes. Just before serving, pour over the top three tablespoons of whipped cream with melted butter.

MRS. G. F. HUMBERT.

MUTTON OR VEAL WITH POACHED EGGS

Mince cold meat free from fat or gristle, season with salt and pepper and a little mushroom sauce. Place it over the fire with a little good stock, make hot but do not boil. Mash smoothly some hot potatoes and mix with a little milk and butter, make a wall of them around a platter, put the minced meat in the center and lay poached eggs on top garnished with parsley.

MRS. ANDREW FULLER.

PINEAPPLE PICKLE

Boll half cup vinegar with two cups of sugar. Add one teaspoon whole cloves, one stick of cinnamon broken in small bits, one large pineapple cut in cubes. Boll until tender but not broken. Bottle and seal while hot.

CHEESE PASTE FOR SANDWICHES.

Mash 1 pound of New York cheese to a paste, add ½ cup butter, 1 cup chopped nut meats, ¼ cup salad oil, tabasco sauce and Worcestershire to taste and spread on thinly. Slice white and brown bread alternately with pimentas instead of cheese for a change.—Mrs. A. E. Murphy.

BLACKBERRY JAM CAKE.

½ cup butter, yolks of 4 eggs, 1 cup sugar, whites of 3 eggs, 2 cups flour, 4 large tablespoons of sour milk (thick) with one teaspoonful of baking soda, and one cup of blackberry jam, a little cinnamon, cloves and nutmeg. Bake in layers. Make a frosting of the white of 1 egg, 1 cup of sugar, ¼ cup of water. Boll the sugar and water for about 6 minutes without stirring. Then stir this gradually into the beaten white of egg. Stir until smooth and spread thinly between the layers and on top of cake.—Mrs. John Walker.

ALLIGATOR PEAR SANDWICH

Slice the pear and mix with chopped chili peppers and mayonnaise. Cayenne may be used in place of chili peppers. Place between thin slices of buttered bread.

MRS. A. HOCKING.

LEMON CUSTARD PIE.

Beat the yolks of 3 eggs until light and thick; add gradually 1 cup of fine granulated sugar, and one at a time, the unbeaten whites of 2 eggs. Beat ¼ a cup of butter to a cream, and add to this, gradually, the egg mixture, also the juice of two small lemons, together with the grated rind of one. Cook, stirring constantly over hot water, until the mixture thickens, set aside to cool while the crust is baked over an inverted tin plate. When baked, pour in the filling, cover with a meringue and serve when thoroughly cold.—Mrs. F. Smith.

CHICKEN SANDWICH.

2 cups chopped chicken, ½ cup walnuts, 3 table-spoons cucumber pickles, chopped fine.

Mix with boiled salad dressing into smooth paste. Spread between slices of buttered bread.—Mrs. A. Hocking.

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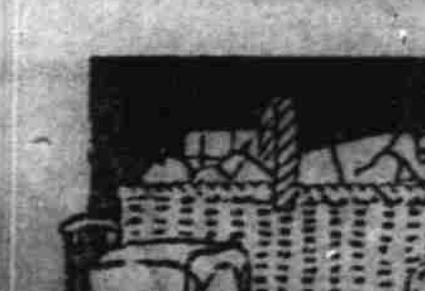
It's the most delicious coffee you've ever tasted. Try it and you will agree.

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Mrs. Housewife, these Merchants will help solve your Dinner Problem



CURIOUS HABITS OF THE COCONUT

Why do coconuts have "eyes"? This, say the naturalists, is the reason: Coconuts generally grow at the edge of seas or rivers, and a good many of the nuts as they become ripe fall into the water. The nuts are covered with a thick husk, which has a waterproof covering, so that they float. As they float, the three eyes, which are all at one end of the nut,

are always on the top. Once in the water, nature goes to work. From one of the eyes there comes a shoot that sends forth broad leaves that act as sails, says the Youth's Companion. The wind catches these sails and wafts the coconut a journey that may be many miles long. As it sails, the other two eyes send out roots, which at first grow among the fibers of the woody husk.

In time the coconut is swept on another shore, perhaps on another is-

land. The roots embed themselves in the soft earth, the sail becomes the trunk, and very shortly a thrifty coconut palm is growing where none grew before.

The American Car & Foundry Company received an order from the United States navy for 300,000 3-inch shells.

When Your Eyes Need Care Try Murine Eye Remedy

PRISONERS' RATINGS: PARALLEL STATEMENT

When representatives of the United States embassy in Paris recently visited the British prisoners' camp at Rouen some of the Germans complained that whilst their food was of good quality it lacked variety. They also wanted more. They would like two pounds of bread daily.

Below is given the daily camp ration

and side by side is the diet of British civilian prisoners at Ruhleben, as reported by the American embassy at Berlin on May 24 last:

German Prisoners, Rouen
24 oz. bread.
8 oz. meat.
1-2 oz. tea.
1-2 oz. salt.
1-2 oz. sugar.
1-20 tin condensed milk.
8 oz. fresh vegetables.
1-72 oz. pepper.
1 oz. margarine.

British Prisoners, Ruhleben.
14-18 oz. bread.
1 oz. meat (including lard).
1-1-4 oz. fat.
1 oz. sausage or legume.
3 oz. potatoes.

FENNETT'S MADE HIS LIVING

KILDARE, Ill.—A country boy in this city has earned several dollars and is making his money by killing the rats of poor houses and storage places.

ding the place of rats at five cents a head. His city ferret killed 113 rats on one farm in 40 minutes a few days ago and are trained to put the rats in a pile outside the building when they catch them. Mr. Fennett has been following this occupation for several months now and is planning to make trips all over the Chicago region with his animals, killing the rats as he goes by killing the rats of poor houses and storage places.